



2017 Wedding, Banquet and Special Event Menu and Informational Brochure

16524 Lax Chapel Rd. Kiel, WI 53042

(920) 894-7414 p. (920) 894-7485 f.

www.millhomesupperclub.com

millhomeclub@aol.com



Cocktail Hour

2017 Price List. Prices are subject to change.

Millhome Appetizer Buffet

Crab Stuffed Mushroom Caps	Spinach and Artichoke Dip	Calamari
Fresh Fruit Tray	Fresh Vegetables and Dip	Swedish Meatballs
Cheese and Cracker Tray	Plain or Buffalo Chicken Wings	Potato Skins
Seafood Mornay	Teriyaki Chicken Skewers	BBQ Meatballs
Finger Sandwiches	Beer Battered Brat Coins	Fruit Skewers

As an Appetizer: Any two: \$3.99 Any three: \$4.99 Any Four: \$5.99

As an Entrée: Any two: \$5.99 Any three: \$8.99 Any Four: \$10.99

(Not available as an entrée on Saturday night.)

Party Platters

All Small Platters are for 25 guests. All Large Platters are for 50 guests.

Meatballs (Regular, BBQ or Swedish)	Fresh Vegetables and Dill Dip
Small: \$39.99 (appx. 50 Meatballs)	Small: \$34.99
Large: \$59.99 (appx. 100 Meatballs)	Large: \$54.99
Crab Stuffed Mushroom Caps	Seasonal Fruit Tray
Small: \$49.99 (appx. 40 caps)	Small: \$34.99
Large: \$89.99 (appx. 80 caps)	Large: \$54.99
Smoked Salmon Display	Cheese, Sausage or Combination Tray
Side: \$59.99	Small: \$34.99
Whole: \$99.99	Large: \$54.99
Shrimp Cocktail	Assorted Finger Sandwiches
Available by the pound:	Small: \$44.99 (Appx. 40 Sandwiches)
\$16.99 per pound.	Large: \$89.99 (Appx. 80 Sandwiches)
Chicken Wings (Plain or Buffalo Style)	Bacon Wrapped Water Chestnuts
Dozen: \$9.99	Dozen: \$8.99

Prices listed do not include sales tax or service charge. We request menu choices to be made two weeks in advance. If there is something you would like and do not see please do not hesitate to ask. Our skilled kitchen staff can create anything to satisfy your taste.



Plated Dinner Menu

2016 Price List. Prices are subject to change.

All steaks are cooked to medium. All dinners come with choice of potato unless otherwise specified. We ask you limit starch choices to one per entrée. Starch choices can be found on the next page of this menu. Chef's blend of vegetables, mixed green salad and dinner rolls accompany all selections.

Filet of Beef Tenderloin

*8 oz. Tenderloin cut from the center of the barrel
20.99*

Ribeye

A 12 oz. Cut of Choice Black Angus Beef chargrilled to perfection. 20.99

Drunken Sirloin

10 oz. Top Sirloin Marinated in our Special Bourbon Marinade. Served with Jim Beam Sauce. 18.99

Prime Rib

*Slow roasted for optimal flavor and tenderness.
12-14 oz. cut 21.99*

Steak and Shrimp

6 oz. Beef Tenderloin paired with three jumbo gulf shrimp. 23.99

Bacon Wrapped Pork Tenderloins

Twin medallions, bacon wrapped, chargrilled and served with Jim Beam sauce. 14.99

Stuffed Pork Chops

Twin chops stuffed with our herb-mushroom stuffing, served with herb cream sauce. 17.99

BBQ Ribs

*Hickory smoked with house BBQ sauce.
½ Rack 13.99 Full Rack 18.99*

Chicken Cordon Bleu

Hand breaded, stuffed with smoked ham and Swiss, flash fried and oven roasted. 15.99

Asparagus Stuffed Chicken

Hand breaded, stuffed with fresh asparagus and Swiss, flash fried and oven roasted. 15.99

Chicken Marsala

Lightly floured and pan fried, served with sautéed mushrooms and onions in Marsala wine with fresh cream. 15.99

Dill Crusted Walleye Fillet

Dusted in our parmesan dill breadcrumb mix, pan fried, served with dill cream sauce. 16.99

Atlantic Salmon

Chargrilled fillet of Salmon, served with dill cream sauce. 16.99

Orange Roughy

Twin fillets, broiled to perfection, served with drawn butter. 17.99

Vegetarian Stir Fry

Stir fried fresh vegetables in our house teriyaki sauce, served over rice. 11.99

Pasta Primavera

Sautéed vegetables tossed in parmesan cream sauce over Fettuccini noodles. 11.99

Children's plated options are available and are tailored to each reception. We can provide you with a list of suggestions when planning your menu. Plated entrees do not include dessert, but do include complimentary cake cutting following dinner service.



Family Style and Buffet Menu

2016 Price List. Prices are subject to change.

The Traditional

Choose any two entrées:

Broasted Chicken
Meatballs
Ham

Beef Tips
Roast Beef
Baked Haddock

Roasted Pork
Roasted Turkey
Pulled Pork

Swiss Steak
BBQ Beef Tips
Herb Baked Chicken

Buffet Style: \$14.50

Family Style: \$15.75

The Paramount

Choose any two entrées:

Chicken Marsala
Lemon Peppered Cod
Hickory Smoked BBQ Ribs

Chicken Cordon Bleu
Jim Beam Pork Loin
Grilled Mahi Mahi

Asparagus Stuffed Chicken Breast
Bacon Wrapped Pork Tenderloin
Canadian Walleye w/ Dill Cream Sauce

Buffet Style: \$16.75

Family Style: \$18.00

Both The Traditional and Paramount menus include rolls, butter, coffee and milk. We will cut & serve your cake on china at no additional charge as dessert.

Vegetables

Choose 1

California Blend
Island Blend
Creamy Dilled Carrots
Buttered Corn
Green Bean Casserole
Chateau Blend

Starches

Choose 1

Mashed Potatoes
Garlic Mashed Potatoes
Parsley Buttered Baby Reds
Oven Roasted Baby Reds
Wild Rice

Salads

Choose 2

Cole Slaw Potato Salad
Macaroni Salad
Three Bean Salad
Cucumber Dill Salad
Tossed Salad w/ Accompaniments
(Substituted for two salads)

Beverage Service

1/2 BBL. Domestic Beer \$190.00 1/4 BBL. \$95.00 *Charged on Consumption

Specialty beers are available, please inquire for pricing information.

Hosted beer and soda may start following your dinner. It is not offered prior to dinner.

Bottled Wine for a wine toast: White Zinfandel, Merlot, Cabernet, Chardonnay: \$16.00/Bottle

Champagne or Spumante for a toast: \$16.00/Bottle

Soda by the glass: \$1.25 for hosted bars

Hosted Domestic Tap Beer, House Wine and Soda from one hour prior to dinner to Midnight: \$6.00/pp

Champagne Fountain: \$90 to start, \$45 per additional gallon



Breaks & Late Night Snacks

Build a cheesecake. *Homemade New York Style Cheesecake with a variety of toppings set up buffet style for your guests to build their own creation. \$4.99pp*

Ice Cream Social. *Vanilla Ice Cream with a variety of toppings set up buffet style for your guests to create a sundae like they did when they were kids. \$3.99pp*

S'mores Bar. *Graham Crackers, Hershey's Chocolate and Marshmallows. \$3.99pp*

Caramel Apple Bar. *Apples Dipped in Homemade Caramel with a Variety of Toppings. \$3.99pp*

Fresh Popcorn. *Includes Machine Rental and Unlimited Corn. 3 hour block. \$150.00*

Millhome's Scratch Pizzas. *Choose from one and two topping 16" pizzas. \$16.00 each.*

Snack Baskets. *Gardettos \$8.00 Pretzels \$5.00 Kettle Chips \$5.00 Cajun Snack Mix \$8.00*

Assorted Donuts \$16.00/Dozen Assorted Cookies \$12.00/Dozen

Rice Krispie Squares \$12.00/Dozen Homemade Brownies \$15.00/Dozen

Can Soda: \$1.25

Bottled H2O: 1.50pp

Coffee: \$1.75 pp

Juice: \$1.25 pp

Milk: \$1.25 pp

Breakfast

The Continental

Assorted Danish, Donuts, Rolls, Juice, Coffee and Milk. \$6.99 per person

The Light Start

Assorted Yogurts, Granola, Fresh Fruit, Berries, Bagels, Coffee, Milk and Juice. \$8.99 per person

The Classic

Scrambled eggs, loaded potato casserole, biscuits and gravy, bacon, sausage, cinnamon rolls, muffins, coffee, juice and milk. \$10.49 per person

Lunch

Sandwich Buffet

Roast Beef, Ham, Turkey, Swiss and Cheddar Cheese, Lettuce, Tomato, Onion, Kaiser Rolls, Pickles and Kettle Chips along with your choice of two salads. Served with coffee and milk. \$9.99 per person

The Tailgater

Chargrilled Black Angus Hamburger, Johnsonville Brats or Chicken Sandwiches (A Choice of Two Meats). Served with a choice of potato along with two salads. Accompanied with lettuce, tomato, onion, condiments, Kaiser Rolls, coffee and milk. \$10.99 per person



Wedding, Banquet & Special Event Information

Menu

- Entrée selections must be submitted 14 days prior to your event.
- All steak entrees will be cooked to a medium doneness.
- Breakfast is served from 6am-11am. Lunch entrees are served from 11am-4pm. Dinner entrees are served from 4pm-10pm.
- Per Wisconsin Administrative Code (DH & SS, Section 196.07) no food may be allowed in any function room from outside sources. The only exception is the wedding cake. There are absolutely no other exceptions.
- Any leftover food cannot leave the property.
- There is no additional charge for cake cutting following dinner. A charge of \$50.00 will be added if you prefer Millhome to cut and serve the cake later during the dance. If you choose to cut your own cake during the dance you must bring your own paper plates and utensils.

Bar Service

- Both the Main Hall and River Room have their own private bars.
- Bartenders are provided at no additional charge.
- A full selection of cocktails, beer and wine are available.
- Hosted and non-hosted bar service is available. In the event of a hosted bar the tab will be added to the bill at the conclusion of your event and charged a 18% gratuity for the bar staff.
- Any carry-in alcohol containers will be disposed of by our staff. There are no exceptions to the rule and includes any alcohol being consumed on Millhome Supper Club grounds that was not purchased at Millhome Supper Club.

Booking

- Deposits of \$500.00 for the Main Hall and \$250.00 for the River Room are required for all Friday and Saturday night bookings. The deposited amount will be deducted from the final bill. **This deposit is non-refundable.** Cash, credit card, or personal check are acceptable forms of payment for deposits. In addition, 6 weeks prior to your reception an additional \$1000.00 will be secured via credit card and charged if you cancel the date within the six weeks prior to your reception.
- **We require a 250 adult minimum for all Saturday night bookings in the Main Hall April-October.**
- **We require a 425 adult minimum for all Friday & Saturday bookings for the combined use of the Hall and River Room. There is no variance or deviations from these minimums. You will be charged those minimums if the guest counts do not meet these amounts.**
- **Payment is due at the end of your event.** Cash, credit card and checks are acceptable forms of payment.
- Prices listed do not include 18% service charge and applicable sales tax.
- Prices are guaranteed for the calendar year meaning pricing that comes out on the 1st of January is guaranteed until December 31st of that year. Your pricing is reflective for the year of your event, not the year you signed a contract.
- Prices listed **include table linen along with linen napkins.** You may color-match napkins to that of your event based on availability from our supplier. Color samples can be viewed at Millhome.
- **We do not allow tape to be used on any walls or woodwork. Confetti and glitter is not permitted. (If Confetti is used \$50.00 Clean up fee will be charged.)**
- **There is no room rental fee** as long as food is ordered for your event.
- An estimated guest count is required 2 weeks prior to your event, with a final due 48 hours prior.
- For Buffet and Family Style Service we will charge for the count given 2 days prior to the event (within 5 percent) or the number of guests served, whichever is greater. Plated dinners are charged by the amount confirmed.
- All decorations, centerpieces, etc must be removed from the hall the night of your event.
- The room that has been reserved for your event will be ready at 9 a.m. the day of your event. At this time you may bring in your own decorations, centerpieces, etc. Room setup of your own decorations is also available for a small fee. Consult with the event coordinator for pricing and questions.
- We feature onsite weddings here at Millhome Supper Club. We offer a Riverfront Ceremony for \$250.00 plus \$1.00/chair.